



PIZZA

IME® Everything what a pizza baker needs.

2021/2022



Your *Pizza* Expert

Fun at work: The best tools for easy operation.

IME - we do Pizza right!



IME®

reliable ovens for
over 70 years

The IME brand has stood for absolute perfection in ovens and gastronomic technology for more than 70 years. When IME was founded in 1950, nobody knew that their ovens would one day be sold across the world.

Major highlights include receiving the first patent for ovens in 1957 and bestowal of the Austrian National Coat of Arms as a special award for success in the exporting business in 1975. The 40,000th oven was produced in 1981. IME invented the IME heating system and full chamotte technology in 1985, becoming a role model for the entire industry.

Today, IME GmbH sells more than 2000 ovens per year in almost 30 different countries worldwide and is continuously expanding its expertise as the European oven specialist and commercial kitchen supplier.

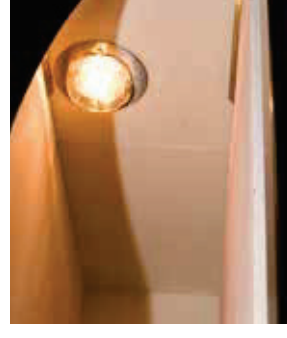
Tireless development and consistent growth guarantee the company's significant role in this competitive market.

Your IME Pizza Team

Are you interested in our Pizza program?
Ask now for our new **IME® Pizza catalogue**.
You will find all details and information about pizza ovens,
cooling tables and much more!

Pizzabaking today and in days gone by

1st class manufacturer of pizza ovens for over 70 years



// The IME pizza ovens, combined with **IME heating technology**, take your baking quality to a higher level, which is best known from wood heated brick ovens, only easier and more economical. Thanks to the overall chamotte oven chamber the heat stays there - even when the oven door is open. The memory effect of the chamotte in the entire chamber has the result of an uniform heat distribution and thereby the best baking result. At the same time, compared to conventional techniques, an energy saving of 40 % is obtained.

// **Infra Stone technology** only on the bottom. Radiant heat is provided at the top by a large armoured tubular heating element. This provides faster heating. This technology is less expensive and very useful when ovens is not operated all day. 5 year guarantee!

// Robust design and **high-quality stainless steel** enclosures, produced in-house, subject to strict quality inspection criteria. And should the unexpected happen, IME provides a delivery guarantee for all spare parts well beyond the statutory period.

// An **ergonomically formed grip** with an enamelled surface that cannot overly heat up. Most lines have a continuously formed handle that goes over the whole door and is compatible with right and left handed people. Not only an attractive element of design but also convenient in everyday use.

// A **large oven window with thermal glazing**, the centre glass pane has a transparent, heat reflective silver vapour coating. This reduces energy losses and distributes temperatures evenly in the oven. (Excelsior models are triple-glazed, Premio models are double-glazed)

// **Oven exhaust for an improved baking atmosphere.** Smoke and odours - for example from residues on the chamotte - are eliminated. The key, of course, is correct dimension of the opening.

// Generous fitted **interior lightning** in almost all pizza oven models ensure easy checking on the baking progress.

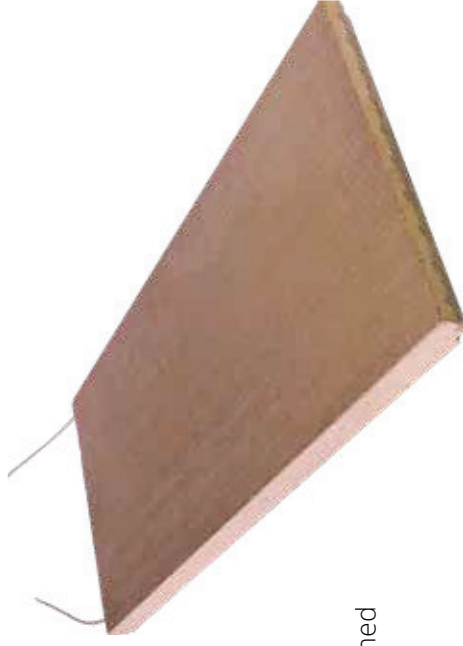
// Thanks to **two thermostats**, the top and bottom heat are continuously variable from 0 to 500° C.

The secret of the IME Infra Stone® „Technology“

An unlimited life-span is almost certain because mechanical damage to the heating elements is impossible. Furthermore, surface loading on the heating coils is reduced considerably. We certify this with a 10 year guarantee!

Advantages of Infra Stone®

- // Energy-saving due to optimal heat transmission (100% efficiency, no transmission loss, reduced surface loading on heating elements)
- // Friendly customer service when necessary (Plate easily replaceable)
- // Ideal heat distribution and storage due to 7 meter-long heating coils per plate und full chamotte interior
- // Moisture-controlled baking climate thanks to fully stone-lined oven chamber and the absorbing capacity of the plates. This ensures the unique baking atmosphere



Series EXCELSIOR

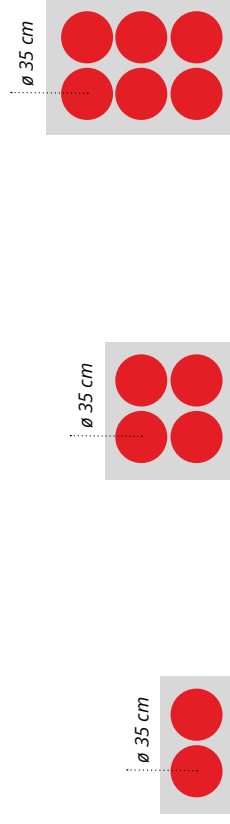


Series EXCELSIOR NEW



The TOP Line

The best thing ever developed in pizza technology. Perfect baking results, energy-saving and trouble-free operation for decades. 20 years ago IME caused a global sensation worldwide their full chamotte technology „VS“ - developed in-house - and the unsurpassed integrated heating technology of the „Infra Stone“. This technology has been developed to perfection and is relied upon in over 40 different countries. Thousands of delighted customers are our best reference. Regardless of what you are baking - delicious pizza or other delicacies - your Excelsior Pizza Oven lives up to its name, and will exceed all your expectations.

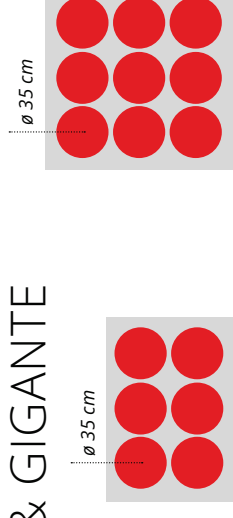


WHICH IS THE RIGHT SIZE FOR YOU?

Piccolo, Mezzo, Grande, and now the new **GRANDE Q** and **GIGANTE** models, are stackable, as are, of course, all our ovens. This even allows ovens of different sizes to be placed on top of each other.

- // Infrastone® technology: IME heating system
- // „VS“ full stone lining with
- // special heating plates at top and bottom
- // triple door glazing // internal height 20 cm
- // upper and lower heat separately adjustable up to 500° C

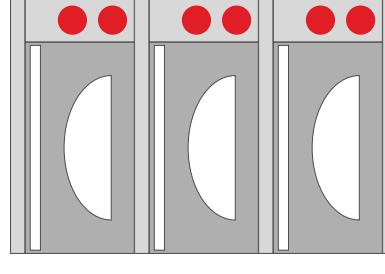
NEW GRANDE Q & GIGANTE



All models are stackable!	Excelsior PICCOLO	Excelsior MEZZO	Excelsior GRANDE
decks	1	1	1
capacity Pizza ø 28 cm	2	5	8
capacity Pizza ø 35 cm	2	4	6
baking area WxDxH in mm	700 x 350	700 x 700	700 x 1050
exterior dim. WxDxH in mm	960 x 550 x 430	960 x 930 x 430	960 x 1280 x 430
inner height in mm	210	210	210
door opening in mm	670 x 200	670 x 200	670 x 200
weight in kg	90	160	220
window	triple glazed	triple glazed	triple glazed
exhaust	no	yes	yes
power	4 kW / 400 V	8 kW / 400 V	12 kW / 400 V
art. no.	02310	02320	02340

All models are stackable!	NEW Excelsior GRANDE Q	NEW Excelsior GIGANTE
decks	1	1
capacity Pizza ø 28 cm	8	11
capacity Pizza ø 35 cm	6	9
baking area WxDxH in mm	1050 x 700	1050 x 1050
exterior dim. WxDxH in mm	1310 x 935 x 430	1310 x 1255 x 430
inner height in mm	210	210
door opening in mm	1035 x 210	1035 x 210
weight in kg	220	300
window	triple glazed	triple glazed
exhaust	yes	yes
power	12 kW / 400 V	18 kW / 400 V
art. no.	02324	02325

You can stack a second and third deck anytime on top of a lower deck



Attention: all decks will be delivered individually.

Series PREMIO

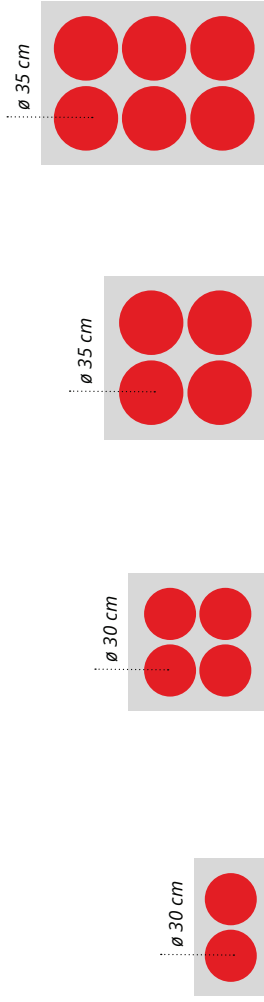


5
YEARS
WARRANTY

A line that makes sense

1 DECK

Unlike the Excelsior flagship series, this series is only equipped with the IME Heating Technology at the bottom. Heat at the top is generated by an exposed tubular heating element. This makes heating up much faster. At the same time, this configuration offers even heat distribution and storage of the heat from above. An additional chamotte panel is attached above the tubular heating element, ensuring uniform radiation.



model	Premio 6131	Premio 6161	Premio 7070	Premio 70105
decks	1	1	1	1
capacity Pizza ø 28 cm	2	4	5	8
capacity Pizza ø 35 cm	-	-	4	6
baking area WxDxH in mm	610 x 310	610 x 610	700 x 700	700 x 1050
exterior dim. WxDxH in mm	800 x 550 x 360	800 x 850 x 360	960 x 950 x 430	960 x 1300 x 430
inner height in mm	160	160	200	200
door opening in mm	580 x 155	580 x 155	670 x 200	670 x 200
weight in kg	60	85	115	145
window	double glazed	double glazed	double glazed	double glazed
exhaust	no	yes	yes	yes
power	3,2 kW / 400 V	6,3 kW / 400 V	6,8 kW / 400 V	10,2 kW / 400 V
art. no.	02364	02361	02367A	02367D

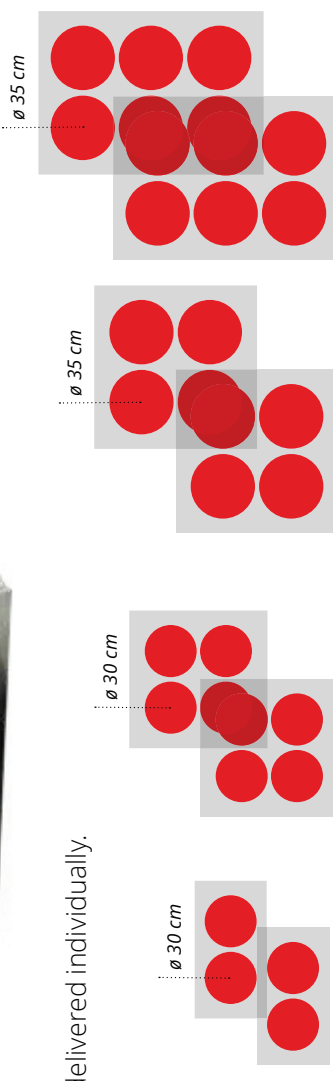
Series PREMIO



5
YEARS
WARRANTY

2 DECKS

Attention: all decks are delivered individually.



model	Premio 6131 II	Premio 6161 II	Premio 7070 II	Premio 70105 II
decks	2	2	2	2
capacity Pizza ø 28 cm	4	8	8	8
capacity Pizza ø 35 cm	-	-	8	12
baking area WxDxH in mm	2 x 610 x 310	2 x 610 x 610	2 x 700 x 700	2 x 700 x 1050
exterior dim. WxDxH in mm	800 x 550 x 720	800 x 850 x 720	960 x 950 x 840	960 x 1300 x 840
inner height in mm	160	160	200	200
door opening in mm	580 x 155	580 x 155	670 x 200	670 x 200
weight in kg	120	170	230	290
window	double glazed	double glazed	double glazed	double glazed
exhaust	no	yes	yes	yes
power	6,3 kW / 400 V	12,6 kW / 400 V	13,6 kW / 400 V	20,4 kW / 400 V
art. no.	02365	02362	02368B	02368E